

THE BEETLE AND THE BIRDS.

Albert M. Hirschberg

Allegretto.

mp

1. A shi - ny black bee - tie, one love - ly spring morn - ing Was try - ing some break - fast to
2. But the bee - tie was big, and the birds they were young, And the beetle quite warlike ap -

p

find; And two lit - tle bird - ies came out with the dawn - ing. Ou
peared; So the bird - ies they wait - ed the blos - soms a - mong, For the

Copyright, 1900, by New York

riten.

bus - ness of just the same kind. The bee - tie was crawl - ing
horns of this fel - low they feared. Now by wait - ing, these birds lost

colla voce.

a tempo. *riten.* *mf*

long on his feet, The bird - ies were watch - ing him too; Said the bee - tie, "I won - der
break - fast that day, For the bee - tie no lon - ger would wait, But he o - pened his wings

colla voce. *mf*

mp *mf*

break - fast "I'll eat?" Said the bird - ies, "We think we'll eat you."
flew far a - way— To be eat - en at some fu - ture date.

mf

The Beetle and the Birds.

Gillette Safety Razor

No Stropping, No Honing

Set consists of 12 double-edged blades (24 keen cutting edges) with triple silver-plated holder in velvet lined case. Each blade good for an average of more than 20 satisfying shaves. Handle and blade guaranteed to be perfect in material and workmanship. Sold by leading Drug, Cutlery and Hardware dealers. Inquire about SPECIAL FREE TRIAL OFFER. Gillette Sales Company, 21 Times Building New York City.

CASSEROLE COOKING

A DELICIOUS FLAVOR IMPORTED TO ALL KINDS OF FOOD.

The Idea Recently Imported to This Country from France—Has Succeeded the Chafing Dish.

There is nothing that imparts to food a more savory and delicious flavor than to cook it in a casserole. Not that there is any peculiar spiciness hidden in the rough sides of this foreign cooking utensil. The casserole possesses no magical powers, but it has a very delightful way all its own of retaining and blending the natural flavors of anything cooked in it, while it brings out others that are entirely lost in the ordinary method of preparing meats and vegetables. The casserole marks a new era in the history of cuisine. It has changed the routine of the family domestic and it has educated the taste of the members around the dinner tables, as well as of the habitués of good restaurants. For the casserole is the favorite dish of the lovers of excellent food. It is the pet dish of the gourmet. En casserole is the way to prepare a bird, a specially fine bit of meat or vegetables to tempt the most jaded appetite and to please the palate of the epicure. With a steaming and savory casserole before one the worries of the moment are forgotten. Ambrosia and nectar even seem insipid when compared with the relish held within the bulging sides of a common clay casserole.

Cooking en casserole is an idea adopted from the world's best chefs, those of France. It is simple to do and it is economical, while the dish itself is so cheap that Americans hesitate to have it served in its natural form at the dinner table and seek to hide its roughness with costly ornamentation. The ideal French casserole is a shallow yellow earthenware dish provided with a stubby handle which is a part of the earthenware dish itself. The outside of the common casserole is quite rough, and it has a porous appearance which may have something to do with the way the casserole cooks whatever is put into it. The inside is glazed and usually has a reddish brown color. An ordinary casserole costs about 40 cents and larger ones come to a dollar or more, and the ordinary kind is quite the best to use for cooking.

Until recently casseroles were rather difficult to buy in this country. Few of the department stores and shops devoted to cooking paraphernalia carried them and those who were wedded to casserole cooking had to hunt these earthenware dishes in little out-of-the-way places in the French quarter of the city. There is a casserole headquarters in a quaint French shop just south of Washington square navy

which has been the Mecca of the casserole devotees. There you can get casseroles in every size, ranging from the tiny individual one that is scarcely three inches in diameter, and yet is an exact copy of the larger ones, even to the handle, to casseroles measuring about 18 inches across and with a capacity that would satisfy a fair sized camping party. Some of these casseroles are deeper than others, though all are comparatively shallow and have sides that round up slightly over the top. They come with and without covers, but whether you provide yourself with an earthenware cover to match before beginning your apprenticeship to the casserole, it is well to understand that part of the secret of cooking en casserole is in having the dish covered while it is in the oven.

The casserole has succeeded the chafing dish to a great extent and instead of the old time alcohol and double pan nickel affairs, without which no bachelor apartment or college room was considered completely equipped, casseroles mounted something like chafing dishes are being sold. The casserole part is the same as those that are offered in the little French shop, but it is set on handsome copper, brass or nickel supports. It is provided with a large alcohol lamp, a spoon, a fork and a metal or earthenware cover. Anything that can be cooked in a chafing dish can be cooked as well, if not better, in a casserole, while there are many dishes that lend themselves to the casserole only.

To Wash Fine Muslin.

Dissolve some borax in tepid water—one tablespoonful to each gallon of water—and in this put the muslins. Leave them for half an hour; lift them into a tub containing a strong lather of white curd soap and boiling water, and rub them gently. When quite clean, rinse, fold in a large white cloth or a sheet or tablecloth and pass twice through the wringer. If white, rinse in blue water, if cream, a bag of bran stirred into the water will give the desired tint. When almost dry, iron with a warm, not very hot iron.

The Clothes Tree.

An article of furniture too seldom used is the clothes "tree," resembling the posts of our grandmother's four-post bedstead. It stands on three feet and has half a dozen prongs or hooks. As it takes up so little floor space and holds so many garments it is an invaluable article. In a small hall or vestibule it takes the place of the hat-rack and in a larger hall it complements the table on which men's hats are laid. For the necessary airing of one's clothes over night it is preferable to chairs, as it can so easily be set out of the sleeping room. In the bathroom it is especially convenient.

FASHION'S FOIBLES.

Among the novelties in hat trimmings are arum lilies in white velvet, with skeleton leaves of white net veined with silk.

Vulture and caraoar plumes, with sweeping Amazone or pleurause in ostrich falling below the shoulder, promise to be much worn.

Dainty little handkerchiefs to match the tailored costumes worn are now being carried by the French women. There are new arrangements of checks and stripes, and the delicate shades make the handkerchiefs quite expensive. Where there is a colored border the initial is on a solid ground of white.

A charming evening frock of creamy chiffon had large woven satin dots and a deep border of great pink and yellow roses in pale shades. This was worn over a shell pink supple taffeta slip, which was veiled by the same shade of chiffon.

The dyed laces will be greatly used.

A gown of silk for an afternoon costume is always in good style for the elderly woman. Faille louisine, moire and the soft taffetas are among the best to choose from.

The embroidery laces are interesting worked in colors to match the ground and combination of several colors.

The Oriental and Persian effects are sought.

The soutache lace resembles sou-tache braiding applied to net ground, yet in many ways it is much more attractive.

Fillet laces are shown in widely diversified effects. There is fillet in colors, with gold and aluminum grounds, and fillet antique, and so on indefinitely.

These materials may be secured at a reasonable price, and are all rain-proof. There is a new process em-

which has proved most satisfactory.

The rage for Shantung and shows no sign of abating, and the fabrics are being dyed in the wonderful shades of raspberry, Copenhagen blue, myrtle green and old gold. They are equally fashionable in natural colors.

HER HEELS.

A Trustworthy indication to a Good Character.

"If you want to know whether a girl is slovenly or not, look at her heels," said the wise woman to a young man who was contemplating matrimony. "Her gown may be pretty, her hair becoming, her neck trim and neat and her gloves well fitting, but if her heels are run out look out for her. Her trimness in her respects denotes that she is spasmodically; that she will make effort to keep things tidied and in order only when she is urged to or because she has some special promotion. But by nature she is slack. A man who marries a girl with perfectly run-over heels will find her clinging to the breakfast table as soon as the honeymoon is over in a turn of kimono and with her hair in curl pers. She never will be a good housekeeper.

"On the other hand, I've seen a girl who maybe did not have such a fine appearance, whose hair was apt to be a little flying, but whose heels were firmly on the ground, and never I discover they were in the slovenly class. Maybe they were not careful enough of outward appearances, but they kept their buttons sewed on, repaired, spots sponged off and the rooms in immaculate order."

W. B. CORSETS

The W.B. Reduso

is the ideal garment for over-developed figures requiring special restraint. It has an apron over the abdomen and hips, so boned as to give the wearer absolute freedom of movement.

REDUSO STYLE 750 for tall, well-developed figures. Made of a durable coutil in white or drab. Hose supporters front and sides. Sizes 22 to 36. PRICE, \$3.00

REDUSO STYLE 760 for short, well-developed figures. Made of white and drab coutil. Hose supporters front and sides. Sizes 24 to 36. PRICE, \$3.00

W. B. NUFORM and W. B. ERECT FORM CORSETS are built hygienically—they do not press or strain anywhere. Their lines are your lines, their shape that of your own figure. They make a bad figure good and a good figure better.

ON SALE AT ALL DEALERS

Erect Form 744 (Sport Model) of Imported Coutil or Balise	\$2.00
Nuform 403 (Slender Model) of White Coutil or Balise	1.00
Nuform 447 (Sport Model) of White Coutil or Balise	3.00
Erect Form 720 (Average Model) of Imported White Coutil or Balise	1.00
Nuform 738 (Average Model) of Imported White Coutil or Balise	2.00
Nuform 406 (Medium Model) of White Coutil or Balise	1.50

WEINGARTEN BROS., MAKERS, 377-379 BROADWAY, N. Y.

ED. PINAUD'S HAIR TONIC (EAU DE COLOGNE)



LILLIAN RUSSELL, the beautiful actress, says:

"Without question, an indispensable adjunct to a lady's toilet table. Exceedingly meritorious in preserving the hair and causing it to retain its lustre."

You can make your hair beautiful and improve your personal appearance by using ED. PINAUD'S HAIR TONIC every day. It cures dandruff and stops falling hair, because it goes to the root of the trouble. FREE! A sample bottle of ED. PINAUD'S HAIR TONIC (3 applications) for 10 cents to pay postage and packing.

ED. PINAUD'S LILAC VEGETAL An exquisite perfume for the handkerchief, atomizer and bath. Used by women of fashion in Paris and New York.

Send 10 cents (to pay postage and packing) for a free sample bottle containing enough Lilac Vegetal Extract for 10 applications.

Write to-day to ED. PINAUD'S American Office, ED. PINAUD BUILDING, NEW YORK CITY.

Ask your dealer for ED. PINAUD'S HAIR TONIC and LILAC VEGETAL